



**Beaune 1^{er} Cru
« Clos du Roi »
2011**



If any town can claim to be born under the auspices of a guiding star, Beaune can. The star, seen on numerous paintings or embroideries at the Hôtel-Dieu, is the love between its two founders, Nicolas Rolin and his wife Guigone de Salins. Encircled by its ramparts and bastions like a cask by its staves, Beaune is a flamboyant gothic representation of a love story between Burgundy and Flanders, in the days of the Order of the Golden Fleece.

HISTORY

The kings of France always served Beaune wines at their tables, taken from their own cellars. They were broad-minded, as there are Clos du Roi (King's Enclosures) as far afield as Chenôve and Aloxe-Corton. These prestigious enclosures generally came from land confiscated from the Dukes of Burgundy when the province was reunited with France after the death of Charles the Reckless.

The Clos du Roi at Beaune is often mentioned in royal decrees and edicts. For example, the decree of June 21st, 1723 which ordered "the sale and adjudication of the Clos du Roi in Beaune as a covenant and with a perpetual redemption option". This monopole (single owner) vineyard was cultivated and vinified by the people of Beaune, who delivered casks and baskets of bottles to Court at Versailles.

No Burgundy wine has bluer blood. Louis XIV reportedly came into this world after his mother, Queen Anne of Austria, who had been sterile for twenty-three years, consulted a Beaune nun, Marguerite Parigot (1619-1648). After this miracle, the Church declared Sister Marguerite of the Blessed Sacrament to be Venerable. The Sun King appreciated Beaune wine, and made several pilgrimages to the town.

OUR VINES

Grape variety: 100% Pinot Noir

Soil and subsoil: clayey soil, rich in iron, slightly calcareous. Lots of gravel.

Planting density: 10 000 vines / ha

Total surface: 0,26 ha

Rootstock: 50 % of massal selection and 50 % of clones.

Pest management: Ponnelle since 1992 and Violland since 1995.

Organic agriculture. Received official approval in 2000.

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

Vineyard news: Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

OUR PARCELS

Beaune Clos du Roi Ponnelle

Surface: 0,1144 ha

Geographical situation: parcel in mid-slope

Exposure: East-facing.

Plantings: 1978/1979

Beaune Clos du Roi Violland

Surface: 0,1439 ha

Geographical situation: parcel in mid-slope

Plantings: 1901/1902 1974/1975

HARVEST

Harvest date: September 1st, 2011 (Root Day).

Selection: 30% hand-sorted in the vineyard and on arrival in the winery.

Yield: 31 hl/ha

VINIFICATION

Harvest 100% de-stemmed, not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15° C) during 5 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Vatting time: 20 days

Pressing with the vertical press.

AGEING

Length: 10 months

Type: in oak barrels.

Percentage of new barrels: 28 %

Toasting: long and slow.

Source of wood: Center of France.

No barrels racked.

Light and soft filtration. No fining.

BOTTLING

By gravity.

July 3rd, 2012. (Fruit Day)

Limited to 1.020 bottles.